

# per se

## SALON TASTING MENU

June 3, 2018

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### ROYAL KALUGA CAVIAR\*

Serrano Ham, Norwich Meadows Farm Snow Peas, and Chive Blossoms  
(60.00 supplement)

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### HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"

California Nectarines, Watermelon Radishes,  
Young Fennel, Pickled Ginger Vinaigrette

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Green Asparagus, Poached Cherries,  
Toasted Pistachios, and Burgundy Mustard

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### YELLOWFIN TUNA "À LA PLANCHA"\*

Compressed Persian Cucumbers, Green Tomato Relish,  
Fuerte Avocado Mousse, and Basil Oil

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### ELYSIAN FIELDS FARM LAMB\*

Morel Mushrooms, Sungold Tomatoes, Crispy Garlic Scapes,  
and Armando Manni Extra Virgin Olive Oil

### CHARCOAL-GRILLED MIYAZAKI WAGYU\*

Chanterelle Mushrooms, Wilted Arrowleaf Spinach,  
Hakurei Turnips, and "Gastrique Béarnaise"  
(100.00 supplement)

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### MAST BROTHERS CHOCOLATE MOUSSE

Gianduja "Crème Chantilly," Harry's Berries Strawberries,  
and Black Cocoa "Pâte de Fruit"

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PRIX FIXE 195.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness